



COUNTRY INN & SUITES BY CARLSON, MILWAUKEE WEST BANQUET MENU

Welcome

The professional staff at the Country Inn & Suites hotel in Brookfield is always available to assist you with any of your banquet and/or meeting needs, and looks forward to hosting you.

Menu Selections

Two weeks prior to your banquet at the Country Inn & Suites hotel in Brookfield, a complete menu including choice of entrees, any specifics relating to your function, as well as your estimated number of guests should be presented to the sales office. Prepared food is to be consumed during your function and is not to be removed from the designated function room. No food or beverages may be brought into the hotel from outside sources except cakes.

Guarantee Policy

The hotel asks that the final number of guests in attendance be given to the sales office three working days prior to the function date. If no final guarantee is received, we will consider the estimated number indicated on the contract to be the correct guarantee number. We will be prepared to provide for up to 2% over the guarantee numbers.

Details

Function rooms are assigned by the anticipated number of guests. If attendance drops or increases, we reserve the right to change, with notification, groups to rooms more suitable for their attendance number. Any specific room arrangements, table set-up, audiovisual equipment, entertainment or decoration needs you would like incorporated into your plans should be brought to the sales department as soon as possible.

Beverage Service

This hotel is pleased to offer a complete selection of beverages to compliment your function. Please note that alcoholic beverage sales are regulated by the State of Wisconsin; therefore, it is a policy that no liquor, beer or wine be brought into the hotel's banquet facilities from outside sources. In the first two hours, if the liquor sales haven't reached \$250.00, there will be a \$35.00 charge per bartender. A host or cash bar has a 2-hour minimum; less than 2 hours, you will be charged a \$100.00 set-up fee.

CONTINENTAL BREAKFAST

(5 person minimum)

Country Continental

Assorted Breakfast Pastries served with butter,
Fresh Fruit display, Fruit Muffins,
Chilled Fruit Juices, Coffee and
a variety of Teas.

\$10.99/person

Fit 4 You Break

Sliced Fresh Fruit Display and Assorted Granola Bars.
A selection of Chilled Orange, Cranberry, and
Apple Juices, Freshly Brewed Regular & Decaf Coffee
and assortment of International Teas.

\$9.99/person

Be Our Guest Deluxe Continental

(20 persons or less)

2 Hot Items that change daily, Waffles and a Light Healthy Fare.

(Self-Serve, Carry-out into meeting room)

Coffee and Juice provided in meeting room.

\$11.99/person

BREAKFAST BUFFETS

Buffet food provided by Champps Americana

(20 person minimum)

The Eye Opener

A selection of Chilled Fruit Juices, Fluffy Scrambled
Eggs, Hash Brown Potatoes, Bacon, Sausage Links,
Assorted Breakfast Pastries, Fruit Muffins and Petite
Croissants with Fruit Preserves, Freshly Brewed
Coffee, Decaf and an assortment of International Teas.

\$12.99/person

Sunrise Scrambler

A selection of Chilled Fruit Juices, Sliced Fresh Fruit
Display, Fluffy Scrambled Eggs, Denver Eggs, Hash
Brown Potatoes, Bacon, Sausage Links, Assorted
Breakfast Pastries, Fruit Muffins and Petite Croissants
with Fruit Preserves, Freshly Brewed Coffee, Decaf
and an assortment of International Teas.

\$13.99/person

Day Breaker

A selection of Chilled Fruit Juices, Sliced Fresh Fruit Display, Golden French Toast, Fluffy Scrambled Eggs,
Bacon, Sausage Links, Hash Brown Potatoes, Assorted Breakfast Pastries, Fruit Muffins and Petite Croissants
with Fruit Preserves, Freshly Brewed Coffee, Decaf and an assortment of International Teas.

\$14.99/person

PLATED BREAKFASTS

Plated food provided by Champps Americana

(20 person minimum)

All American Breakfast

Chilled Orange Juice, Fresh Fruit Muffins, Fluffy
Scrambled Eggs, Choice of Bacon or Sausage Links,
Hash Brown Potatoes and a Fresh Fruit Garnish.
Freshly Brewed Coffee, Decaf and Herbal Teas.

\$11.99/person

From the Griddle

Chilled Orange Juice, Cinnamon & Vanilla Accented
French Toast with your choice of Bacon or Sausage
Links, Hash Brown Potatoes, Freshly Brewed Coffee,
Decaf and Herbal Teas.

\$11.99/person

Price does not include 20% service fee & sales tax

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MORNING À LA CARTE

Assorted Breakfast Pastries, Fruit Muffins, Bagels, Donuts or Petite Croissants with Fruit Preserves	\$22.49 per dz.
Yogurt.....	\$2.29 ea.
Assorted Granola Bars.....	\$2.29 ea.
Whole Fruit.....	\$1.99 ea.
Fresh Fruit Cups	\$3.00 per cup
Sliced Fresh Fruit Display	\$50.00 (srvs. 15)
	\$75.00 (srvs. 25)

SNACKS

Mixed Nuts	\$2.89 ea.
Dry Roasted Peanuts	\$2.89 ea.
Assorted Trail Mixes.....	\$2.89 ea.
Assorted Granola Bars.....	\$2.29 ea.
Pretzels with Honey Mustard	\$12.50 per lb.
Tortilla Chips with Salsa	\$12.50 per lb.
Potato Chips with Dip.....	\$12.50 per lb.
Party Mix	\$15.99 per lb.
Fresh Popped Popcorn	\$11.49 per lb.
Assorted Candy Bars	\$25.99 per dz.
Fresh Baked Cookies.....	\$22.49 per dz.
Homemade Brownies.....	\$22.49 per dz.
Peanut Butter Bars.....	\$24.49 per dz.
Assorted Vegetable Tray with Dip.....	\$35.00 (srvs. 15)
	\$55.00 (srvs. 25)

BEVERAGES

Fresh Brewed Coffee (Regular or Decaf)	\$22.99 per gal. or
	\$9.99 per pot
Ice Tea (Sweetened or Unsweetened)	\$19.99 per gal.
Assorted International Teas	\$1.79 per bag
Bottled Water	\$2.49 per bottle
Assorted Soda.....	\$2.49 per can
Minute Maid Lemonade.....	\$2.49 per can
Red Bull.....	\$3.75 per can
Milk.....	\$9.99 per carafe
Fruit Juice (Orange, Cranberry, or Apple).....	\$9.99 per carafe
NA Fruit Punch.....	\$18.99 per gallon

SPECIALTY BREAKS

(5 person minimum)

The Cinema Break

Fresh Popped Popcorn, Pretzels, Assorted Candy
Bars and Assorted Sodas
\$7.99/person

Fit 4 You Break After Noon

Sliced Fresh Fruit Tray, Assorted Granola Bars,
Trail Mixes and Bottled Water
\$7.99/person

Sweet & Salty Break

Freshly Baked Assorted Cookies, Peanuts,
Bottled Water, Freshly Brewed Coffee
\$7.99/person

Snack Attack

Freshly Baked Assorted Cookies, Assorted Candy
Bars, Assorted Sodas, Freshly Brewed
Coffee and Decaf
7.99/person

HOT SPECIALTY BREAKS

Break food provided by Champps Americana

Nacho Break

Tortilla Chips with Chili Con Queso Dip. Served with
Diced Tomatoes, Onions, Black Olives, Jalapenos and
Salsa. Assorted Sodas.
\$9.29/person

Ballpark Break

Fresh Popped Popcorn, Dry Roasted Peanuts, Jumbo
Warm Stadium Pretzels with Cheese Sauce,
Assorted Sodas and Bottled Water
\$10.29/person



MEETING PLANNER PACKAGES

All food in packages are provided by Champps Americana

(20 person minimum)

Bottled Water and Soda available at additional pricing if not already included with the package. All afternoon breaks are served after 1:00pm.

Package #1 \$30.99 per person

The International

A selection of Chilled Fruit Juices, Sliced Fresh Fruit Display, Chef's Choice of Fresh Pastries, Fruit Muffins and Petite Croissants with Fruit Preserves, Fresh Brewed Coffee, Decaf and an assortment of International Teas.

New York Style Deli Buffet

Chef's selection of Cold Assorted Meats and Cheeses. Garden Salad with two Dressings, Cole Slaw, Potato Salad, Champps' Potato Chips, Condiments and Assorted Relishes, Selected Fresh Bread and Rolls with Fresh Baked Gourmet Cookies, Ice Tea and Milk.

Back to Nature Afternoon Break

Sliced Fresh Fruit Tray, Assorted Granola Bars, Trail Mixes and Bottled Water.

Package #2 \$32.99 per person

The International

A selection of Chilled Fruit Juices, Sliced Fresh Fruit Display, Chef's Choice of Fresh Pastries, Fruit Muffins and Petite Croissants with Fruit Preserves, Fresh Brewed Coffee, Decaf and an assortment of International Teas.

Taco and Fajita

Seasoned Ground Beef, Chicken Breast, Spanish Rice, Flour and Corn Shells, Tortilla Chips and Salsa, assorted toppings and condiments. Served with Homemade Cookies, Ice Tea & Milk.

Movie Time Afternoon Break

Fresh Popped Popcorn, Pretzels, Assorted Candy Bars, Assorted Sodas.

Package #3 \$36.99 per person

The Eye Opener

A selection of Chilled Fruit Juices, Fluffy Scrambled Eggs, Hash Brown Potatoes, Bacon, Assorted Breakfast Pastries, Fruit Muffins and Petite Croissants with Fruit Preserves, Freshly Brewed Coffee, Decaf and an assortment of Internationals Teas.

All American Back Yard

Grilled Angus ¼ pound Beef Patties, Bratwurst and All Beef Hotdogs, Champps' Potato Salad, Coleslaw, Fresh Rolls and Buns, Assorted Condiments, Baked Beans and Potato Chips. Served with Fresh Baked Cookies, Ice Tea & Lemonade.

The Brookfield Afternoon Break

Freshly Baked Assorted Cookies, Assorted Candy Bars, Assorted Sodas, Freshly Brewed Coffee and Decaf.



WRAP PLATTERS

Platters provided by Champps Americana

Chicken Ranch Wrap Platter

A Tomato Tortilla Rolled with Grilled Strips of Chicken Breasts, Pepper Jack Cheese, Tomato, Lettuce, and Ranch Dressing.

Served with homemade Potato Chips

Includes (6) wraps cut into halves

\$72.00

Santa Fe Chicken Wrap Platter

Charbroiled Fajita Strips, Chili-fried Corn, diced Avocado, Tomato, and Red Onion wrapped in a Jalapeno and Cheese Tortilla with Shredded Lettuce, Monterey Jack Cheese and Chipotle Seasoned Mayonnaise.

Served with homemade Potato Chips

Includes (6) wraps cut into halves.

\$72.00

Beach Club Wrap

Sliced Smoked Turkey, diced Avocado and Cucumber with Monterey Jack Cheese, Lettuce, Tomatoes, and Mayonnaise.

Wrapped in a whole wheat tortilla.

Served with homemade Potato Chips.

**Includes (6) wraps cut into halves.*

\$72.00

Combo Wrap Platter

Enjoy a platter layered with a combination of (2) Chicken Ranch, (2) Santa Fe, and (2) Beach Club Wraps.

Served with homemade Potato Chips.

All wraps cut into halves.

\$72.00

Add to any Wrap Platter:

Potato Salad

Italian Pasta Salad

Or

Coleslaw

\$8.00 per pound

INCLUSIVE LUNCHEON BUFFETS

Buffets provided by Champps Americana

(Minimum 20 people)

New York Style Deli Buffet \$17.99/person

Chef's selection of Cold Assorted Meats and Cheeses. Garden Salad with two Dressings, Cole Slaw, Potato Salad, Champps' Potato Chips, Condiments and Assorted Relishes, Selected Fresh Bread and Rolls with Fresh Baked Gourmet Cookies, Ice Tea and Milk.

Taco Bar \$18.99/person

Seasoned Ground Beef, Spiced Chicken Breast, Spanish Rice, Flour and Corn Shells, Tortilla Chips and Salsa, Sautéed Onions and Peppers, Assorted Toppings and Condiments.

Served with Fresh Baked Cookies or Homemade Churros, Ice Tea and Milk.

Pasta, Pasta, Pasta \$19.99/person

Penne Pasta Marinara, Fettuccini Alfredo and Meat Lasagna served with Green Bean Almondine, Garden Salad with two Dressings, Cold Pasta Salad, Garlic French Bread, Tiramisu, Ice Tea and Milk.

All American Back Yard \$19.99/person

Grilled Angus Quarter Pound Beef Patties, Bratwurst and All Beef Hotdogs, Champps' Potato Salad, Coleslaw, Fresh Rolls and Buns, Assorted Condiments, Baked Beans, and Potato Chips.

Served with Fresh Baked Cookies, Ice Tea and Lemonade.

Add Grilled Chicken Breast for an extra \$1.50 per person.

Price does not include 20% service fee & sales tax

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LUNCHEON BUFFETS \$17.99/PERSON

Buffets provided by Champps Americana

Served until 3pm only – (Minimum 20 people)

All luncheon buffets include choice of (2) from the Salad Selection, Choice of (2) from the Accompaniment Selection, Choice of (1) from Dessert Selection plus Fresh Bread, Coffee, Ice Tea, and Milk

Entrée Choices

Choose any 2 Entrees:

Baked Chicken

Tender Chicken, Herb Rubbed and Oven Roasted Golden Brown

Sliced Roast Beef

Sliced Choice Round and Topped with a Mushroom Brown Gravy

Southern Fried Chicken

Tender Chicken Marinated and Deep-fried Crisp and Juicy.

Roast Turkey

Slow Roasted Whole Turkey sliced and served with Sage Dressing and Natural Gravy.

Breast of Chicken Teriyaki

Boneless Chicken Breast Charbroiled and Glazed with Golden Teriyaki Sauce.
Served on a Broiled Pineapple Ring.

Roast Pork Loin

Tender Slow Roasted Center Cut Canadian Back Porkloin, Sliced in Medallions and topped with Natural Pan Gravy

Vegetable Lasagna

Lasagna Noodles layered with Chopped Spinach and Ricotta Cheese filling in a Rich Cream Sauce with Shoestring Carrots, Garlic and Onion.
Topped with a Parmesan Cheese Bread Crumbs.

Baked Stuffed Pork Chops

A Boneless Center Cut Pork Chops stuffed with our Herb Dressing and topped with Natural Sauce.

Broiled Salmon

Boneless Atlantic Salmon Filet charbroiled and topped with Dill Butter or BBQ Bourbon Sauce
Add \$2.00 per person.

Home-Style Meat Lasagna

Tender Lasagna Sheets layered with Italian Meat Sauce, Ricotta, Mozzarella, and Parmesan Cheese.
Baked Golden Brown.

Braised Tenderloin Tips

Choice Steer Tenderloin Tips Braised with Onions and Mushrooms in a Rich Brown Sauce.
Served with Egg Noodles.

Salad Selections (Choice of Two)

Garden Salad
Italian Pasta Salad
Spinach Pasta Salad

Broccoli & Cauliflower Salad
Asian Slaw Salad
Caesar Salad

Greek Penne Pasta Salad
Cole Slaw

Bleu Cheese Potato Salad
Fresh Fruit Salad

Accompaniment Selections (Choice of Two)

Parsley Buttered Potatoes
Wisconsin Macaroni and Cheese
Wild Rice

Steamed Red Skin Potatoes with Herb Butter
Buttered Carrots with Sugar Snap Peas
Grilled Asparagus (Add \$1.00 per person)
Fresh Blend Vegetables

Green Bean Almondine
Garlic Mashed Potatoes
Oven-Browned Potatoes
Buttered Corn

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Dessert Selection (Choice of One)

- | | | |
|--------------------------|--------------------------|-----------------------------|
| *Red Velvet Cake | Chocolate Truffle Mousse | Fresh Baked Gourmet Cookies |
| *Strawberry Layered Cake | Assorted Dessert Bars | Apple Pie |
| *Tiramisu | Carrot Cake | Cherry Pie |
| *Add \$1.00 per person | French Cheesecake | |

No Buffet left overs can be removed from the premise.

LUNCHEON SERVICE ENTRÉES

All entrées are provided by Champps Americana

Please limit your entrée choice to:

(2) Choices 20-50 people

(3) choices 50 or more people

Served until 3pm only.

All items are to be preselected and counts per entrée submitted 72-hours prior to the event.

Caesar Salad \$12.49

Fresh Romaine Lettuce, tossed with our own Caesar Dressing topped with large zesty croutons. Served with Fresh Rolls and Butter.

With Grilled Chicken \$13.49

Champps Chopped Salad \$15.99

Chopped Field Greens Tossed with Grilled Chicken, Bleu Cheese, Balsamic Vinaigrette, Applewood-Smoked Bacon, Dried Cranberries, Sliced Apples and Candied Pecans. Served with Fresh Rolls.

Oriental Chicken Salad \$14.89

Shredded Iceberg Lettuce with Marinated Grilled Chicken Breast, Crispy Wonton Strips, Mandarin Oranges, Snow Peas and Water Chestnuts. Served with Toasted Sesame and Sweet & Sour Dressing. Fresh Rolls and Butter.

Raspberry Walnut Salad \$15.99

Crisp Romaine Lettuce and Baby Spinach Arranged with Toasted Walnuts, Diced Chicken, Bleu Cheese Crumbles, Red Onions, Mandarin Oranges and Fresh Raspberries. Served with a side of Raspberry Vinaigrette, Fresh Rolls and Butter.

French Dip \$15.39

Roasted London Broil, Sliced thin and piled on a Toasted Hoagie Roll Brushed with Horseradish Sauce. Served with a side of Steaming Hot House Au Just, Pickle Slices and Homemade Potato Chips.

Club Croissant \$14.29

Smoked Turkey, Slice Ham, Crisp Bacon Strips, Lettuce and Tomato Slices served on a Flaky Croissant with Mayonnaise on the side. Paired with Homemade Potato Chips.

Santa Fe Chicken Wrap \$14.29

Charbroiled Fajita Chicken Strips, Chile-Fired Corn, Diced Avocado, Tomatoes and Red Onions. Wrapped in a Jalapeno and Cheese Tortilla with Shredded Lettuce, Monterey Jack Cheese and a Chipotle Seasoned Mayonnaise served with Homemade Potato Chips.

All sandwiches and entrées salads are served with Coffee, Decaf, Ice Tea and Milk

Add a cup of soup for \$2.79 to any full size sandwich or entrée salad.

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LUNCH SPECIALTY ENTRÉES

All entrées provided by Champps Americana

Please limit your entrée choice to:

- (1) Choice 15-25 people (2) Choices 25-50 people (3) Choices 50 or more people

Served until 3pm only.

All items are to be preselected and counts per entrée submitted 72 hours prior to the event

All plated entrées include choice of (2) Accompaniment selections,
Fresh Rolls and Butter, Coffee, Decaf, Ice Tea, Milk and (1) Dessert selection.

Additional Starts @ \$2.79 each

Garden Salad with Choice of (2) Dressings, Spinach Salad with Balsamic Vinaigrette,
Soup Du Jour or Fresh Fruit Cups

Plated Lunch Entrée Selections

Baked Chicken \$17.59

Tender Chicken, Herbed Rubbed and Oven Roasted Golden Brown.

Southern Fried Chicken \$17.99

Tender Chicken marinated and Deep-fried Crisp and Juicy.

Breast of Chicken Teriyaki \$17.59

Boneless Chicken Breast charbroiled and glazed with Golden Teriyaki Sauce.
Topped with Pineapple, Red Pepper and Green Onion.

Roast Turkey \$17.59

Slow Roasted whole Turkey sliced and served with Sage Dressing and Natural Gravy.

Broiled Salmon \$21.49

Boneless Atlantic Salmon Filet charbroiled and topped with Dill Butter or BBQ Bourbon Sauce.

Baby Back Ribs \$19.79

A half rack of slow roasted and flash-grilled Baby Back Ribs
finished with our own Special Barbecue Sauce.

Roast Pork Loin \$19.29

Tender Slow Roasted center cut Canadian Back Pork Loin, hand carved Medallions placed on
Herb Dressing and topped with Natural Pan Gravy.

Baked Stuffed Pork Chops \$19.29

A boneless center cut Pork Chop stuffed with our Herb Dressing and Topped with Natural Sauce.

Braised Tenderloin Tips \$20.29

Choice Steer Tenderloin Tips braised with Onions and Mushrooms in a Rich Brown Sauce.
Served with Egg Noodles.

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Roast Prime Rib of Beef \$20.29

A 100oz. Cut of Choice slow roasted Prime Rib Au Jus.

Lasagna \$17.99

Tender Lasagna Sheets layered with Italian Meat Sauce, Ricotta, Mozzarella and Parmesan Cheese baked golden brown.

Vegetable Lasagna \$17.59

Lasagna Noodles layered with chopped Spinach and Ricotta Cheese Filling in a Rich Cream Sauce with Shoenstring Carrots, Garlic and Onions. Topped with a Parmesan Cheese Bread Crumb topping.

Accompaniment Selections (Choice of Two)

Parsley Buttered Potatoes
Wisconsin Macaroni and Cheese
Wild Rice

Steamed Red Skin Potatoes with Herb Butter
Buttered Carrots with Sugar Snap Peas
Grilled Asparagus (Add \$1.00 per person)
Fresh Blend Vegetables

Green Bean Almondine
Garlic Mashed Potatoes
Oven-Browned Potatoes
Buttered Corn

Dessert Selections (Choice of One)

*Red Velvet Cake
*Strawberry Layered Cake
*Tiramisu
*Add \$1.00 per person

Chocolate Truffle Mousse
Assorted Dessert Bars
Carrot Cake
French Cheesecake

Fresh Baked Gourmet Cookies
Apple Pie
Cherry Pie

****Children Ages 4-12 may enjoy the Buffet for \$12.99****



HORS D' OEUUVRES

Hors D' Oeuvres provided by Champps Americana

Sliced Cheese & Sausage Tray

Serves 25 **\$65.00**
Serves 50 **\$110.00**
Served with Crackers

Fresh Fruit Tray

Serves 25 **\$75.00**
Serves 50 **\$120.00**

Assorted Vegetable Tray Served with Ranch Dressing

Serves 25 **\$55.00**
Serves 50 **\$90.00**

Hot Sliders

(Serves approximately 15 people)

**SERVED WITH SOFT & BUTTERY
HAWAIIAN STYLE ROLLS**

Beef Pot Roast

\$95.00

Turkey Pot Roast

\$95.00

Pulled Pork

\$95.00

Meatball

\$90.00

Italian Sausage

\$90.00

BBQ Chicken

\$90.00

Cold Minis

MIX MATCH UP TO 3 STYLES

(30 pc per order)

\$75.00

**SERVED WITH CONDIMENT TRAY
(Lettuce, Tomato, Onion, Pickles)**

Smoked Turkey & Cheddar

Roast Chicken & Mont. Jack

Roast Beef & Provolone

Ham & Swiss

Tuna Salad

Chicken Salad

Veggie Club

Snacks

Mixed Nuts \$22.49 per lb.
Potato Chips with Dip \$12.50 per lb.
Pretzels with Honey Mustard \$12.50 per lb.
Tortilla Chips with Salsa \$12.50 per lb.

Dry Roasted Peanuts \$15.99 per lb.
Party Mix \$15.99 per lb.
Fresh Popped Popcorn \$11.49 per lb.
Baked Cookies or Brownies \$22.49 per dz.
Chocolate Strawberries \$24.99 per dz.

Cold Selections

Iced Jumbo Shrimp

Served with Cocktail Sauce and Lemons
\$120.00 (50 pc)

Layered Taco Dip

Served with Tortilla Chips
Serves 25 **\$45.00**
Serves 50 **\$70.00**

Italian Bruschetta Tomatoes

Served with Toasted Crostini
Serves 25 **\$50.00**

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Hot Selections

(50) pieces per order, unless specified

Champps Wings

Our famous Jumbo Wings served Buffalo, BBQ, or Bourbon Style with Blue Cheese & Ranch Dressing.

\$85.00

Chicken Tenderloins

Marinated Chicken Tenderloins, Golden Spice Breaded. Served with Honey Mustard, BBQ or Ranch.

\$90.00

Crab Rangoon

Snow Crab, Cream Cheese and Oriental Seasoning in a Crispy Wonton Wrapper with Sweet & Sour Sauce.

\$105.00

Potato Skins

Potato Boats filled with Cheese and Bacon. Served with regular and seasoned Sour Cream.

25pcs per \$55.00 50pcs per \$95.00

Thai Chicken Spring Rolls

Shredded Breast Meat with Sliced Cashews, Garden Vegetables and Selected Seasoning.

Wrapped in a Crisp Spring Rolls Wrapper.

Served with Sweet & Sauce.

\$90.00

Smokies in Puff Pastry

Mini Cocktail Smokies wrapped in a Flaky Puff Pastry Dough and baked.

\$75.00

Bacon Chestnuts

Savory whole water chestnuts lightly coated in Breadcrumbs. Wrapped in Dry Cured Bacon.

\$60.00

Crab Stuffed Mushrooms

Whole Mushrooms Caps stuffed with Snow Crab Meat, chopped Bell Pepper and Celery.

\$95.00

Cordon Bleu Bites

Tender Breast Meat wrapped around Ham and Swiss Cheese. Breaded and deep-fried.

\$85.00

Bacon Scallops

Sea Scallops dusted with Bread Crumbs then wrapped in Apple Smoked Bacon.

\$110.00

Spinach Artichoke Dip

A blend of Spinach, Artichoke hearts and Creamy Asiago Cheese, baked and served with Tortilla Chips and Crostini bread.

\$35.00 per order (serves 15)

Asian Vegetable Egg Rolls

A variety of Fresh Vegetables with a touch of Soy Sauce hand rolled in an Egg Roll Wrapper. Baked and served with Sweet & Sour sauce.

\$90.00

Fajita Bites

A Spicy blend of Seasoned Beef, Red and Green Peppers, Onions and Monterey Jack Cheese in a Crispy Seasoned Shell. Baked and served with Salsa and Sour Cream.

\$85.00

BBQ Riblettes

Slow roasted individual Back Ribs brushed with Champps' BBQ Sauce.

\$85.00

Champps Meatballs

Homemade Meatballs tossed in either BBQ or Swedish Sauce, Roast Tomato or Asian Spice.

\$70.00

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DINNER BUFFETS

Dinner Buffets provided by Champps Americana
(Minimum 20 people)

All Dinner Buffets include choice of (3) from the Salad Selection, choice of (3) from the Accompaniment Selection, and choice of (1) Dessert from the Dessert Selection and Fresh Baked Bread, Butter, Coffee, Decaf, Tea and Milk.

Entrée Choices

Choice of (2) Entrées **\$24.99**

Choice of (3) Entrées **\$26.99**

Chicken Breast Cordon Bleu with White Wine Cream Sauce

Boneless Breast of Chicken wrapped around Premium Smoked Ham and Wisconsin Swiss Cheese.
Oven roasted and sliced, finished with a White Wine Cream Sauce.

Baked Chicken

Tender Chicken, herbed rubbed and oven roasted golden brown.

Southern Fried Chicken

Tender Chicken marinated and deep-fried crisp and juicy.

Breast of Chicken Teriyaki

Boneless Chicken Breast charbroiled and glazed with Golden Teriyaki Sauce.
Topped with Pineapple, Red Pepper and Green Onion.

Champagne Chicken

Tender chicken breast sautéed with butter mushrooms in a special champagne sauce made from fresh cream, thyme, and a pinch of parsley.

Roast Turkey

Slow roasted Whole Turkey sliced and served with Sage Dressing and Natural Gravy.

Broiled Salmon

Boneless Atlantic Salmon Filet charbroiled and topped with Dill Butter or BBQ Bourbon Sauce.
Extra \$2.00 per person

Roast Pork Loin

Tender slow roasted Center Cut Canadian Back Pork loin, sliced in Medallions
and topped with Natural Pan Gravy.

Baked Stuffed Pork Chop

A boneless center cut Pork Chop stuffed with our Herb Dressing and topped with Natural Sauce.

Braised Tenderloin Tips

Choice Steer Tenderloin Tips braised with Onions and Mushrooms in a rich Brown Sauce.
Served with Egg Noodles.

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Roast Prime Rib of Beef Au Jus

Slow roasted Choice Ribeye, sliced and served in Natural Jus.
An Extra \$2.00 per person

Lasagna

Tender Lasagna Sheets layered with Italian Meat Sauce, Ricotta, Mozzarella and Parmesan Cheese.
Baked golden brown.

Vegetable Lasagna

Lasagna Noodles layered with Chopped Spinach and Ricotta Cheese filling in a Rich Cream Sauce with Shoestring Carrots, Garlic and Onions. Topped with Parmesan Cheese Bread Crumbs.

Salad Selections (Choice of Three)

Garden Salad
Italian Pasta Salad
Spinach Pasta Salad

Broccoli & Cauliflower Salad
Asian Slaw Salad
Caesar Salad

Greek Penne Pasta Salad
Cole Slaw
Bleu Cheese Potato Salad
Fresh Fruit Salad

Accompaniment Selections (Choice of Three)

Parsley Buttered Potatoes
Wisconsin Macaroni and Cheese
Wild Rice

Steamed Red Skin Potatoes with Herb Butter
Buttered Carrots with Sugar Snap Peas
Grilled Asparagus (Add \$1.00)
Fresh Vegetable Blend

Green Bean Almondine
Garlic Mashed Potatoes
Oven-Browned Potatoes
Buttered Corn

Dessert Selection (Choice of One)

*Red Velvet Cake
*Strawberry Layered Cake
*Tiramisu
*Add \$1.00 per person

Chocolate Truffle Mousse
Assorted Dessert Bars
Carrot Cake
French Cheesecake

Fresh Baked Gourmet Cookies
Apple Pie
Cherry Pie

*****Children ages 4-14 may enjoy the Dinner Buffet for \$12.99**
The Dinner Buffet option for children ages 3 and younger is free.**



DINNER ENTRÉES

Dinner Entrées provided by Champps Americana

Please limit your entrée choices to:

(1) Choice 20-25 people (2) Choices 25-50 people (3) Choices 50 or more people

Dinner entrées are to be pre-selected and counts submitted 72 hours prior to the event.

All specialty entrées include choice of Salad, choice of (2) Accompaniment Selections per Group, choice of (1) Dessert, Fresh Rolls, Coffee Decaf, Ice Tea, and Milk.

Salad Choices

Balsamic Vinaigrette Spinach Salad; Garden Salad with (2) Dressings; or Caesar Salad

Additional Starter Options:

Soup Du Jour: \$3.99

Fresh Fruit Cup: \$3.29

Dinner Entrée Selections

Baked Chicken \$21.99

Tender Chicken, herbed rubbed and oven roasted golden brown.

Chicken Parmesan \$22.99

Sautéed Tender Italian Breaded Chicken Breast topped with Marinara Sauce and Mozzarella Cheese. Baked golden brown on a bed of Fettuccini.

Chicken Breast with Supreme Sauce \$21.99

Tender Breast of Chicken poached in White Wine and topped with a White Wine Cream Sauce.

Broiled Salmon \$23.99

Boneless Atlantic Salmon Filet charbroiled and topped with Dill Butter or BBQ Bourbon Sauce.

Baby Back Ribs \$23.99

A Half Rack of slow roasted and flash grilled Baby Back Ribs, finished with our own special Barbecue Sauce.

Roast Pork Loin \$21.99

Center Cut Canadian Back Pork Loin slow roasted. Hand carved Medallions placed on Herb Dressing and topped with Natural Pan Gravy.

Baked Stuffed Pork Chops \$22.99

A Center Cut Boneless Pork Chop stuffed with Herb Dressing and finished with Natural Jus.

Sliced Roast Striploin \$27.49

A 10oz. portion of choice New York Striploin sliced and finished with Cabernet Mushroom Sauce.

Braised Tenderloin Tips \$22.99

Choice Steer Tenderloin Tips braised with Onions and Mushrooms in a Rich Brown Sauce. Served over Egg Noodles.

Price does not include 20% service fee & sales tax

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Filet Mignon & Shrimp Scampi \$30.99

A 4oz. Choice Steer Tenderloin Filet accompanied by Four Jumbo Prawns sautéed in Scampi Butter and served on a bed of Angel Hair Pasta.

Accompaniment Selections (Choice of Two)

Parsley Buttered Potatoes	Steamed Red Skin Potatoes with Herb Butter	Green Bean Almondine
Wisconsin Macaroni and Cheese	Buttered Carrots with Sugar Snap Peas	Garlic Mashed Potatoes
Wild Rice	Grilled Asparagus (Add \$1.00)	Oven-Browned Potatoes
Buttered Carrots	Fresh Blend Vegetables	Buttered Corn

Dessert Selection (Choice of One)

*Red Velvet Cake	Chocolate Truffle Mousse	Fresh Baked Gourmet Cookies
*Strawberry Layered Cake	Assorted Dessert Bars	Apple Pie
*Tiramisu	Carrot Cake	Cherry Pie
*Add \$1.00 per person	French Cheesecake	

Children's Menu – (Ages 12 and under only) \$9.99

****All meals served with a Fruit Cup and a Cookie and may be ordered upon arrival****

Kid's Burger & Fries	Kid's Chicken Tender & Fries	Kid's Cheese Pizza
Grilled Cheese Sandwich & Fries	Kid's Corn Dog & Fries	<i>Additional Toppings upon request</i>
	Kid's Macaroni & Cheese	



SPIRITS

Bar service provided by Champps Americana

Champps offers complete bar service for any occasion, with full selection of spirits, premium cocktails, draft and bottled beers, wines and champagnes. Choose from four service options that best fit your event:

- OPEN BAR:** Host purchases drinks for the entire event.
- PRE-SET BAR:** Host purchases drinks up to a specific dollar amount.
- DRINK TRICKETS:** Host purchases number of drinks to a specific amount.
- CASH BAR:** Your guests purchase their own drinks as they go.

<u>Selections</u>	<u>Price</u>
Premium Brands, per drink	\$7.00
Call Drinks, per drink	\$6.50
Domestic Beer, per bottle	\$5.00
Craft Beer, per bottle	\$5.75
Imported Beer, per bottle	\$5.75
Soda, per can	\$2.49
Bottled Water, per bottle	\$2.49

<u>Wine by the Glass</u>	<u>Price</u>
Canyon Road White Zin	\$6.50
Ecco Domani Pinot Grigio	\$8.00
Polka Dot Riesling	\$9.75
Williams Hill Chardonnay	\$9.75
Louis Martini Cabernet	\$9.75
Mirassou Pinot Noir	\$10.00
McWilliams Shiraz	\$10.00

House Champagne
Asti Spumante or Paul Cheneau Brut
\$23.00 per bottle

Wines with Meals
\$25.29 - \$29.69 per bottle

½ Barrel of Domestic Beer
Miller Lite, Genuine Draft, Bud Light & Coors Light
\$360.00

½ Barrel of Craft Beer
Samuel Adams, Blue Moon White Ale,
Spotted Cow & Ale Asylum Hopalicious
\$435.00

¼ Barrel of Domestic Beer
\$155.00

¼ Barrel of Premium Beer
\$198.00 – (Subject to availability)

Mimosa & Sangria Punch
\$28.50 per gallon

Non-Alcoholic Punch
\$18.99 per gallon

Domestic Bottles
Miller Lite
Genuine Draft
Bud Light
Coors Lights

Imported Bottles
Heineken
Amstel Light
Stella Artois
Newcastle
Guinness
Smithwick's

Craft Bottles
Spotted Cow
Blue Moon
Samuel Adams
Ale Asylum Hopalicious

****Private Host or Cash bars producing less than \$250.00**
In sales are subject to a \$35.00 labor charge per bartender.**

Host bars are subject to gratuity and applicable sales tax on all beverage service.

Audio Visual Equipment Rentals

Video Equipment

LCD Projector – XGA (1024 x 768)	\$100
Overhead Projector	\$25
Tripod Screen	\$35
32" LCD Display	\$55
DVD or VHS Player.....	\$15
Laptop (17").....	\$75

Audio Equipment

Powered Speakers (2)	\$55
Wireless Handheld Microphone.....	\$30
Lavalier Microphone.....	\$30
Polycom Speaker Phone.....	\$55
Computer Speakers.....	\$10

Miscellaneous Equipment

Flipchart with self-stick paper and 8 markers	\$30
Dry Erase Board (3' x 5')	\$35
Wired Internet.....	\$80
Tabletop Podium.....	\$10
PowerPoint Remote with Laser Pointer	\$10
Easel	\$5
Leather Chairs	\$3 per chair
Hard Wire Internet.....	\$50 first line \$25 each additional line

Combo Packages

LCD Projector & Tripod Screen	\$120
LCD Projector, Tripod Screen, Powered Speakers & Microphone	\$175
LCD Projector, Tripod Screen, Laptop	\$160
32" LCD Display & DVD/VHS Player	\$60

Complimentary Equipment

Wireless Internet
Extension cord(s)
Power strip(s)
Adhesive Tape

20% Service Fee for all A/V Rentals

*For equipment needs beyond this list, a third party may be contracted for service.
Third party pricing, terms and conditions may apply.*

Price does not include 20% service fee & sales tax
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